



a **MOVEABLE**
Feast
Cafe & Catering Co.

Fan Favourite Buffets

Our Big Sellers

Please note, these following examples are just six of our most popular buffets.
We are happy to customize a buffet just for you. Please call to enquire.

CONTACT INFO




ADDRESS

102 Garden Avenue
North Vancouver, BC, V7P 3H2

PHONE – 604 990 6996

EMAIL – admin@amoveablefeastcafe.com

SOCIAL MEDIA

 facebook.com/amoveablefeastcatering
 twitter.com/amfcatering
 instagram.com/a_moveable_feast_catering

HOURS OF OPERATION

Our hours of operation are based around your catering needs. Kitchen hours are outlined below.

KITCHEN HOURS

Monday - Friday 7 am - 5 pm

Saturday - Open Hours based on booked events

Proud Member of



Afternoon Social

Minimum of 20 Guests
\$ 38 per person

Basket of Crudité

Herb Dip

Classic Spinach Dip

Homemade Tortilla Chips

Antipasti Skewers

Featuring Cocktail Bocconcini, Italian Deli and Assorted Olives and Pickles

Orzo Pasta Salad

Creamy Dill Dressing, Corn and Spinach

Mini Croissant Sandwiches

Assorted Classic Fillings

Mini Fruit Skewers

Assorted Dessert Squares

Coffee & Tea Service

The OJ Buffet

Minimum of 20 Guests

\$ 42 per person

Garden Salad with Baby Greens and Fresh Vegetables

Balsamic Vinaigrette

Primavera Pasta Salad

Creamy Dill Dressing

Roasted Rosemary and Lemon Infused New Potatoes

Steamed Seasonal Vegetables

Tossed in Fresh Herbs and Olive Oil

Slow Braised Beef

Red Wine and Porcini Gravy

Roasted Whole Chicken

Marinated with Italian Herbs and Garlic

Basket of Fresh Breads

Served with whipped Butter

Classic Dessert Platter

Featuring Home Style Squares and Mini Cupcakes

Seasonal Fruit Platter

Coffee and Tea Service

West Coast Inspirations

Minimum of 20 Guests

\$ 45 per person

Garden Salad with Wild Spring Mix

Blueberries, Fresh Veggies and Pumpkin Seeds Balsamic Dressing

Green Bean and Cherry Tomato Salad

Bed of Spinach and Shallot Dressing

Sesame Soba Noodle Salad

Crushed Peanuts, Green Onions and Cilantro, Peanut Soy Dressing

Roasted Baby Potatoes

Parmesan and Herb Crust

Grilled Wild Salmon

Citrus Glaze

Roasted Chicken Thighs

Apple Chutney

Strawberry Shortcake

Fruit Platter

Sourdough Bread Basket

Coffee and Tea Service

Cozy and Comfort

Minimum of 20 Guests

\$ 48 per person

Mixed Green Salad

Roasted Butternut Squash, Candied Pecans and Pickled Red Onions
Maple Dressing

Roasted Root Vegetables

Bed of Sauteed Kale

Creamy Baked Farfalle

Crispy Parmesan Crust

Warm Smashed Red Potatoes

Butter and Chives

Roasted Chicken

Cranberry and Pomegranate Glaze

Truffled French Meatloaf

Mushroom and Onion Gravy

Basket of Dinner Rolls

Whipped Butter

Chocolate Cake

Fruit Platter

Coffee and Tea Service

Mediterranean Flare

Minimum of 20 Guests

\$ 49 per person

Romaine and Arugula Salad

Roast Garlic and White Balsamic Dressing

Grilled Vegetable Platter

Seasonal and Hearty, Balsamic Reduction Drizzle

Panzanella Salad

House Toasted Croutons, Fresh Tomatoes, Fresh Basil, Sliced Red Onions

White Bean, Roasted Artichoke and Fennel Salad

Orange Citrus Dressing

Baked Rigatoni

Vodka Sauce

Lemon Roasted Potato Wedges

Osso Bucco Style Braised Beef

Slow Braised with White Wine, Tomatoes and Fresh Rosemary

Chicken Piccata

Creamy Lemon Caper Sauce

Tiramisu

Fruit Platter

Focaccia and Whipped Butter

Coffee and Tea Service

Sunshine and Good Vibes

Minimum of 20 Guests

\$ 47 per person

Arugula Salad

Sliced Garden Veggies, Radishes, Strawberries and Sunflower Seeds

Grilled Summer Squash Salad

Bed of Spinach, Pickled Tomato and Shallot Vinaigrette

Watermelon and Cucumber Salad

Fresh Mint, Crumbled Feta

Tortellini Pasta Salad

Sun Dried Tomatoes, Fresh Peppers, Herbs and Parmesan,
Spiced Italian Dressing

Country Fried Chicken

Honey Dijon Dip

Prawn and Pepper Kebabs

Chimichurri Sauce

Cheesy Cornbread and Baguette Basket

Whipped Butter

Assorted Mini Fruit Tarts

Fruit Platter

Iced Tea and Lemonade

Cozy and Comfort

Minimum of 20 Guests

\$ 48 per person

Mixed Green Salad

Roasted Butternut Squash, Candied Pecans and Pickled Red Onions
Maple Dressing

Roasted Root Vegetables

Bed of Sautéed Kale

Creamy Baked Farfalle

Crispy Parmesan Crust

Warm Smashed Red Potatoes

Butter and Chives

Roasted Chicken

Cranberry and Pomegranate Glaze

Truffled French Meatloaf

Mushroom and Onion Gravy

Basket of Dinner Rolls

Whipped Butter

Chocolate Cake

Fruit Platter

Coffee and Tea Service
